

# DINNER MENU



NEW WAVE JAPANESE



# HOT

**SOFT SHELL CRAB CROQUETTES** 14  
WITH MISO, YOGURT, & GARLIC TARTAR SAUCE

**SIGNATURE CHICKEN TEBASAKI WINGS** 7.5  
WITH SPICY PEANUT, SOY, & GARLIC DIPPING SAUCE

**SAKE BRAISED BEEF SHORT-RIBS** *(FALL OFF THE BONE)*  
WITH KABOCHA (JPN SQUASH) & MISO PURÉE + COLESLAW

SMALL (1 PC)	16
MED (2 PC)	28

**SHRIMP & VEGETABLE TEMPURA** 8.5  
WITH AVOCADO, MUSTARD, & YOGURT DIPPING SAUCE

**GRILLED MISO-PESTO SHRIMP SKEWERS** (6PC) 12

**PORK GYOZA** (4PC) 9.5  
WITH HOUSE-MADE NORI GYOZA WRAPPER + SPICY DIPPING SAUCE

**GRILLED ASAHI-BLACK BEER BRINED LAMB CHOPS**  
WITH MISO & WINE BRAISED LEEKS, (2PC) 19

# COLD

**CURED ANKIMO** (FOIE GRAS OF THE SEA) 12  
WITH PICKLED LOTUS ROOT & PLUM GELATIN

**SMOKED TUNA TARTARE + BLACKENED EGGPLANT** 12  
WITH APPLE CAPER SAUCE + TOBIKO + ROOT VEGETABLE CHIPS

**KOMBU-CURED SEABASS SASHIMI** 12  
WITH SMOKED EGGPLANT + GREEN OLIVE, APPLE, & FENNEL, SAUCE

**DUCK PASTRAMI WRAPS** 9.5  
WITH PICKLED BEETS + MISO-RED WINE REDUCTION + CACAO NIBS

# SUSHI & ROLLS

**BEET-CURED SALMON NIGIRI** (2PC) 7.5  
WITH SAKE KUMQUAT PUREE

**THE SHOZAN ROOM ROLL** (8PC) 12  
TEMPURA SHRIMP + AVOCADO + UZU-MISO AIOLI + TOBIKO + MICRO GREENS

**RED DEVIL ROLL** (8PC) 14.5  
SPICY SALMON (INSIDE) + BEET-CURED SALMON (OUTSIDE) + PICKLED BEETS + TOBIKO + IKURA

**ZEN ROLL** (8PC) 12  
SPICY TUNA + CUCUMBER + WASABI TOBIKO + MICRO GREENS + SAKE KASU-MISO-HONEY SAUCE

# SASHIMI

**SASHIMI NO. 3** 18  
SMOKED TUNA + CORIANDER-MUSTARD-SOY OIL  
CURED SEABASS + HOT PEPPER & GARLIC PASTE  
SMOKED SALMON + LEMON-SOY & BALSAMIC VINEGAR

**SASHIMI NO. 7** 45  
SMOKED TUNA + CORIANDER-MUSTARD-SOY OIL  
CURED SEABASS + HOT PEPPER & GARLIC PASTE  
SMOKED SALMON + LEMON-SOY & BALSAMIC VINEGAR  
CURED BOTAN EBI + HORSERADISH & WHITE WINE  
SMOKED YELLOWTAIL + SESAME, MISO, & GARLIC  
CURED SCALLOPS + MISO, CURRY, MUSTARD, & YOGURT  
KOMBU-CURED HIRAME + UMEBOSHI-SOY SAUCE

# PRIX FIXE 45

## COURSE 1

*CHOICE OF:*

**SOFT SHELL CRAB CROQUETTES**

WITH MISO, YOGURT, & GARLIC TARTAR SAUCE

+

**CHICKEN TEBASAKI WINGS**

WITH SPICY PEANUT, SOY, & GARLIC SAUCE

*OR*

**DUCK PASTRAMI WRAPS**

WITH MISO-RED WINE REDUCTION + CACAO NIBS

+

**CURED ANKIMO**

WITH PICKLED LOTUS ROOT & PLUM GELATIN

## COURSE 2

*CHOICE OF:*

**SASHIMI NO. 3**

SMOKED TUNA + CORIANDER-MUSTARD-SOY OIL

CURED SEABASS + HOT PEPPER & GARLIC PASTE

SMOKED SALMON + LEMON-SOY & BALSAMIC VINEGAR

+

**SUSHI COMBO**

BEET-CURED SALMON NIGIRI (2PC)

THE SHOZAN ROOM ROLL (2PC)

**LOBSTER & SHRIMP "CAKE"**

WITH CREAMY MISO SAUCE

*OR*

+

**GRILLED SALMON**

WITH KABOCHA-MISO SAUCE

+

**NORI NOODLES**

MADE IN HOUSE

## COURSE 3

*CHOICE OF:*

**CARAMELIZED KABOCHA (JPN SQUASH) CRÈME CARAMEL**

*OR*

**HOUSE-MADE SAKE KASU ICE CREAM**

WITH CHOCOLATE SOIL + SESAME SEED TUILE

# DESSERTS

**HOUSE-MADE SAKE KASU ICE CREAM** 65  
WITH CHOCOLATE SOIL + SESAME SEED TUILE

**CARAMELIZED KABOCHA CRÈME CARMEL** 65  
WITH PURÉED SAKE-FRUIT SAUCES



# THE CLASSICS

Edamame	5	Grilled Shishamo	5.5
Agedashi Tofu	6.5	Grilled Blue Mackerel	8
Grilled Yakitori	6.5	Grilled Calamari	12
Chicken Kara-age	7.5	Pork Katsu Tamagotoji with sweet broth + egg	8.75
Braised Pork Belly	9.5	Seaweed Salad with sesame dressing	7

## Nigiri Sushi (2pc)

Maguro (tuna)	6	Hotate (scallops)	6
Sake (salmon)	6	Botan Ebi (sweet shrimp)	7.5
Hamachi (yellow tail)	6.75	Uni (sea urchin roe)	8.5
Saba (mackerel)	5	Ikura (salmon roe)	7.5
Hirame (flounder)	5		

## Rolls (6pc)

Tekka Maki (tuna)	6	Avocado Roll	5
Negi-Hamachi (yellow tail)	8	Ume-Shisho Roll	5

